

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY 2020 KEG ZINFANDEL

Grapes for our limited-production keg wines are grown on our Napa vineyard. We've been farming our land in the southwestern corner of Napa Valley since 1939. During that time, Zinfandel has been a constant on our ranch. All Hendry Zinfandel is sourced from the following Hendry vineyard blocks:

- Block 7, planted in 1974, FPS/UC Davis Clone 2
- Block 12, planted in 1992, FPS/UC Davis Clone 2
- Block 22, planted in 1992, FPS/UC Davis Clone 2
- Block 28, planted in 1998, BMV Selection
- Block 29, planted in 1999, "Mendocino" clone

Primary fermentation was completed in approximately ten days in closed stainless steel fermentation tanks. When the wines reached complete dryness, (<.5 g/L residual sugar), they were pressed to French oak barrels for malolactic fermentation. Total aging was approximately twelve months in French oak barrels, of which 10-20% were new.

Medium ruby color. Spice, sweet berries, tea and cedary oak on the nose. Medium body, moderate tannins. On the palate, round berry fruit, bittersweet chocolate and spice. Firm tannins, preserved by the keg, relax almost immediately, allowing the jammy mid-palate to fill out and deepen. This wine will be a versatile food pairing partner. Ribs on the grill, burgers, and meaty, Italian-inspired pastas work well with the flavors in the easy-drinking Hendry keg Zinfandel. A fruity, spicy and dry—not sweet—Zinfandel.

15.6 % alcohol

TA: 5.5

VA: .70